



MOOIJPLAAS

WINE ESTATE
& PRIVATE NATURE RESERVE

Environmentally friendly wines

Mooiplaas Tabakland 2017

TASTING NOTES

The Tabakland Cabernet Sauvignon is bottled only in exceptional years. It is a selection of the finest barrels of the Cabernet Sauvignon of the given vintage. Pitch black colour, fruitcake nose with dark cassis and liquorice, tannin still tight at this stage, which is to be expected, fine concentration and good length. The 2017 vintage has excellent potential to evolve over time, with ample structure and concentration to age for 10 to 20 years.

BLEND INFORMATION

100% Cabernet Sauvignon

IN THE VINEYARD

The Tabakland (meaning tobacco land) vineyard was planted in 1992 where tobacco used to be cultivated. The vineyard is located 150m above sea level on a north-west facing slope in the Bottelary Hills of Stellenbosch. Gravel soil offers less vigorous growth which, together with sufficient heat due to the slope and altitude, leads to ideal ripening conditions for fully ripened grapes.

Training method: 5-wire vertical trellis

Harvest date: 14 March 2017. Harvested by hand.

Yield: Average of 34 hl/ha and 5.5 tonnes/ha

IN THE CELLAR

Wine was matured for 18 months in small barrels. Four barrels were selected from our range of about 23 Cabernet Sauvignon 2017 barrels in order to make up this wine. Following our approach of minimal intrusion, very little pre-bottling filtration was performed, and no stabilization, a sediment is natural and to be expected.

Barrel profile: 50% 1st fill, balance 3rd and 4th fill. 100% French oak.

Bottling: 12 December 2018 at Mooiplaas

GRAPE ANALYSIS

Viticulturist	Tielman Roos
Balling	24.5
pH	3.56
TA (g/l)	6.2
Appellation	Stellenbosch

WINE ANALYSIS

Winemaker	Louis Roos
ALC (%VOL)	13.74
RS (g/l)	2.8
pH	3.76
TA (g/l)	5.6

